StabFresh

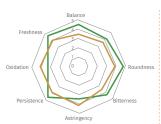
Description -

StabFresh is a new selected specific mannoprotein preparation with high antioxidant polypeptides from for protection against oxidation and stabilisation of tartaric and colloidal in wines. StabFresh is designed for fresh and fruity white, rose and red wines.

The mannoprotein in StabFresh has an excellent ability to modify and stabilize the wines colloidal balance, to preserves and ensures the tartaric stabilisation capacity, and antioxidant polypeptides in StabFresh, naturally coming from yeast, protects wines against oxidation.

Applications -

- Suitable for white, rose and red wines, highly recommended for white and rose wine.
- Comes form yeast, and naturally present in wine.
- Contributes to stabilisation of tartrates and colloids in wine.
- Protects wines against oxidation during transport, storage and aging, promote fruity aroma and freshness of wine.
- Improves the organoleptical quality of wines, such as structure, mouthfeel and roundness.





Sensory profile of Pinot Noir wine with 0.15 g/L StabFresh

Sensory profile of Chardonnay wine with 0.20 g/L StabFresh

Dosage and Usage –

Dosage: 0.1-0.3 g/L or 10-30 g/hL.

Dissolve the product in 10 times its weight of must or warm water, and suspend it well with no lumps and then directly add it to the tank to mix through pump-over. **Using stage:** it is recommended at the end of the fermentation, during MLF, during wine aging before bottling.

Characteristic -

Product characteristics

Appearance	powder
Colour	light beige
Total polysaccharide	≥ 50%
Mannoprotein	45-60%
Antioxidant polypeptides	1-3%
Total nitrogen	2.0-6.5%
Humidity	≤ 7.0%
Solubility	Soluble in water

Microbial characteristics

Yeast	< 10 ² CFU/g
Lactic bacteria	< 104 CFU/g
Mould	< 50 CFU/g
Salmonella	Absence/25 g
Escherichia col	Absence/1 g
Staphylococci	Absence/1 g
Coliforms	< 10 CFU/g

Heavy metal characteristics

Lead	< 5.0 mg/kg
Mercury	< 0.15 mg/kg
Arsenic	< 1.0 mg/kg
Cadmium	< 0.5 mg/kg

Storage and Package —

Store in a cool, dry and odorless place. Use up as soon as possible once open.

Shelf life is 24 months at the recommended storage conditions.

Package: 5 kg*2/box.

